



JB DUKE
HOTEL

LOBBY LOUNGE

3:00pm – 10:00pm

SMALL PLATES

CHEESE & CHARCUTERIE \$19
artisan cheeses, domestic cured meats,
membrillo, lusty monk mustard, peppadews, cornichons,
jam, crostini and flatbreads

CRUDITE & HUMMUS *dairy free, vegan* \$12
cilantro hummus, baby carrots, broccolini,
grape tomatoes, grilled pita

SZECHUAN WINGS \$17
bone-in gluten free -or- boneless

BRAISED BRISKET TACOS *gluten free* \$13
pickled corn relish, queso fresco, ancho crema,
cilantro, jalapeno, hand-made corn tortillas
sub ancho chickpeas to make it vegetarian

FLATBREAD *vegetarian* \$12
ricotta, tomato sauce, mozzarella, caramelized onions,
roasted tomatoes and peppers
add chicken breast \$6 add grilled shrimp \$8

FRIED MOZZARELLA CILIEGINE *vegetarian* \$12
sauce pomodoro, parmigiano reggiano

LARGE PLATES

COFFEE RUBBED CARNE ASADA* *gluten free* \$25
heirloom carolina rice & beans, avocado cream,
pickled onion, radish, cilantro

SHRIMP & GRITS *gluten free* \$20
shrimp scampi, blistered tomatoes, spinach, corn, mushrooms,
5-year cheddar, cold water creek grits

CHICKPEA GRAIN BOWL *dairy free, gluten free, vegan* \$12
chimichurri chickpeas, millet, quinoa, lentils,
roasted tomatoes, brussels sprouts, corn
add seared salmon \$9*

ASIAN RICE BOWL *dairy free, gluten free, vegetarian* \$12
jasmine rice, fried egg, sesame cucumbers,
carrots, crispy mushrooms, scallions
skip the egg and make it vegan
add bulgogi beef \$7

BRONZE-CUT PASTA BOWL *vegetarian* \$12
eggplant caponata, ricotta, pine nuts, saba
skip the ricotta and make it vegan
add chicken breast \$6

19% service charge will apply to parties of six or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer



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SOUP & SALADS

add chicken breast \$6 *add grilled shrimp* \$8
add bulgogi beef \$7 *add seared salmon** \$9

SPINACH FIG SALAD *gluten free* \$14
crispy heritage farm prosciutto, macerated figs,
gorgonzola dulce, 4-year sapore balsamic vinaigrette

HARVEST GREENS SALAD *gluten free, vegetarian* \$13
dried apricots, ricotta salata, sweet pecans,
peppadews, white balsamic vinaigrette

CLASSIC CAESAR \$13
romaine hearts, bold caesar dressing,
croutons, parmigiano reggiano

ROMAINE WEDGE SALAD *gluten free* \$13
bleu cheese, tomatoes, red onion, bacon,
crunchy corn, bleu cheese dressing

TOMATO BASIL BISQUE *gluten free, vegetarian* \$8

SANDWICHES

choice of fries, fruit or side salad

SHRIMP BURGER \$17
fried shrimp, slaw, citrus remoulade, brioche bun
sub fried cauliflower to make it vegetarian

JBURGER* \$17
angus beef, lettuce, tomato, onion, pickles, brioche bun
additions or substitutions \$2 each
sub beyond burger
add bacon jam, cheese, caramelized onions

DUKE FILET CHICKEN SANDWICH \$16
grilled or crispy chicken, secret sauce, lettuce,
tomato, pickles, brioche bun

SWEET TREATS \$9

CHOCOLATE CHESS PIE *gluten free, vegetarian*
fudge sauce, whipped cream

VANILLA BEAN CREME BRULEE *gluten free, vegetarian*
sable cookie, macerated berries

LINZER TART *dairy free, gluten free, vegan*
almond pate sucee, raspberry marmalade,
toasted croquant

PEANUT BUTTER & PRETZEL DOME *vegetarian*
peanut butter mousse, pretzel shortbread,
ganache, caramel

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